

Church Home Guild Cook Book



1909

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PREFACE

THE LADIES who have been devoting their time to the compilation of the contents of this book have the satisfaction of now presenting the result of their labors to the public, believing that the work will be appreciated, not only for its intrinsic merit, but also as the proceeds of its sale are to be applied to the use and benefit of the CHURCH HOME.

The thanks of the compilers are especially tendered to the ladies who so kindly assisted by their recipes, and to the advertisers—without whose assistance the book could not have been published—and they cordially commend the parties advertising to the patronage of all who buy the book. To those who helped by their contributions they make most grateful acknowledgement.

Compiled and Published by
THE CHURCH HOME GUILD
Mobile, Ala.
1909



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Sweets and Meats

And Other Good Things to Eat

"It is the bounty of Nature that we live; but a philosophy that we live well."—SENECA.

SOUPS

TOMATO BISQUE SOUP.

One can tomatoes (strained), one-fourth teaspoonful soda, one-half cup hot water. Put these on together and let come to a boil. At the same time put one quart milk on to scald; thicken with one tablespoon butter and one tablespoon flour creamed together. Pour this into the tomatoes very slowly and let cook a few minutes.

Mrs. John Mitchell.

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NOODLE SOUP.

Beat one egg until real light, add as much flour as will make a dough sufficiently stiff to roll out; roll until as thin as possible, and then place near the stove to dry; then roll the sheets as thin as possible and cut very thin. Drop the noodles into chicken broth and let remain boiling about ten minutes.

WHITE SOUP—FRENCH.

Boil a cupful of vermicelli with a little mace and some salt in about one quart of water until the vermicelli is very soft. Beat the yolks of three eggs in a soup tureen; pour over vermicelli and water on eggs and mix well together.

CREAM OF PEA SOUP.

Strain a can of peas and rinse well in water; place over the fire in a pint of water and boil until reduced to a pulp. Press through a colander, add a pint of rich milk; thicken with a teaspoonful of flour and butter rubbed

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together and sweeten with a teaspoonful of sugar. Serve with croutons.

CROUTONS: Small squares of stale bread fried in boiling lard until a light brown.

BEEF SOUP.

One slice beef in gallon water; put on before breakfast and boil until dinner. Thicken with brown flour. Put in, early, one carrot, one turnip, one onion, one white potato, a little cabbage, and a little celery.

SPLIT PEA SOUP.

Pick over one cupful of dried split peas and soak them several hours; strain, and put over fire with two and a half quarts of water. Let simmer three or four hours; then rub through a seive. Add two tablespoonsful of flour, three tablespoonsful of butter and one pint of milk, a half teaspoon of salt, and a pinch of pepper. When ready to serve pour the soup over croutons of bread, which have been previously prepared, and put in the bottom of the soup tureen.

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CREAM OF CELERY.

Two bunches of celery cut fine and boil until tender; wash through a colander. Have soup stock strained and ready; mix with it and then add one cup of milk and one cup of rich cream; season with salt and pepper. If not thick enough add just a little flour dissolved in milk.

MOCK TURTLE.

Take half a calf's liver; season, and fry brown; cut in small pieces; dash thickly with flour, and add a teaspoon of mixed mustard, a pinch of cayenne pepper, some of cloves, and two hard boiled eggs cut up, a large tablespoon of butter, one tea cup of water. Let all boil three minutes; then add wine glass of sherry and garnish with sliced lemon and parsley.

Mrs. Henry Hall, Jr.

CRAB GUMBO.

One dozen crabs, three onions (sliced), one-half pint tomatoes, three quarts water, one tablespoon lard; heat lard; put in onions with heaping tablespoon flour; brown well; add tomatoes and crabs, after being well cleaned.

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Then add water; season well to taste with salt and pepper; boil slowly two hours. Just before serving add slowly two or three tablespoons of file, stirring all the time and remove from fire immediately. Mrs. Mary Clins.

GUMBO CHOUX.

Try some slices of fresh pork with black pepper; cut up one large head of cabbage; put it in on the meat in layers, sprinkling flour from dredge box; then layer of cabbage and so on until all is in; a piece of red pepper. Cover whole with water and simmer two hours.

Mrs. Jesse Carter (Dr.).

GRANDMA'S OKRA GUMBO.

Cut up a chicken, cover each piece with flour and fry in lard until brown. Cut up a quart of okra, add one can of tomatoes, one onion, one green pepper. Fry all in a skillet. Stir it. Put all in a large soup pot, cover with water and boil three or four hours. Season with salt and pepper; add corn and butter beans if convenient.

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CHICKEN GUMBO.

Put into a deep pot one tablespoon lard; when hot put in one tablespoon flour; stir until brown; then slice one large onion and fry until brown; skim out the onion and do not put it back until a chicken, cut up in small pieces, has been fried. Stir it all the time. Have a kettle of boiling water near by; pour one or two cups of water on the chicken; stir well and let it simmer slowly; season with red and black pepper, parsley, and thyme, if you like it. Put in two quarts of boiling water, and let it boil gently two hours. Have ready the liquor from one quart of oysters; put in with the water, putting in oysters later, allowing them time to cook, and when ready to serve stir in one tablespoonful file, boil up once. To be eaten with rice cooked dry. —Housekeeping in Old Virginia.

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FISH AND SHELL FISH

BAKED FISH.

Make a stuffing of bread crumbs well seasoned with pepper and onion. Stuff the fish for baking. Take equal proportions of tomato catsup and sweet oil (also red pepper if liked); warm well together and pour over the fish
—San Antonio.

BAKED SHEEPHEAD.

Put two tablespoons of butter and two of lard in skillet; also with that two tablespoons of flour and a little parsley, one pint of boiling water, a little wine, catsup, salt, and cayenne pepper. Boil a few minutes; then take four eggs, one-half pint cream or milk; beat well together. Lay the fish in deep dish; pour gravy from skillet over; put in the bottom of oven quite hot and slightly brown.

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BROILED FISH.

Split fish is necessary. Grease with butter—both fish and broiler. Place on broiler, skin side down; season well with pepper and salt; brown nicely. When done place on hot dish and pour over melted butter. Garnish with parsley and lemon.

SOUFFLE.

Melt two tablespoons butter, add two tablespoons flour; mix til smooth; then add gradually one pint milk; stir constantly until the sauce boils after all the milk has been added. Then stir in one-half cup stale bread crumbs, a teaspoonful onion juice, a tablespoonful fine chopped parsley, one-half teaspoon salt and a dash of pepper. Remove from fire; add the broken yolks of eggs and two cups cooked fish picked fine; lastly fold in the whites of three eggs beaten dry. Turn the mixture into a buttered baking dish and bake in a moderate oven about half an hour. Serve at once with any fish sauce.

FRIED OYSTERS.

Wash, drain, and dry large plump oysters; season well with pepper and salt; dip in beaten egg and cracker crumbs. Fry in deep lard smoking hot.

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OYSTER STEW.

Cook oysters in their own liquor; add scalding milk; thicken with bread or cracker crumbs; season well with salt and pepper, with a generous piece of butter.

SCALLOPED OYSTERS.

Butter a baking dish well and throw bread crumbs over it until they adhere to the sides. Cover the bottom of the dish with oysters; sprinkle on bread crumbs and season with pepper, salt and butter; then another layer of oysters covered in the same way until the dish is full. Cover the last layer rather more thickly with crumbs and bake a nice brown. Cold fish or lobster may be prepared in the same way.

BROILED OYSTERS.

Choose large fat oysters; wipe very dry, and sprinkle salt and pepper on them and broil on an oyster broiler; butter the broiler well and let your fire be hot and clear. If the oysters drip, remove until the smoke clears away. Broil quickly and serve on a hot dish and pour melted butter on them.

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OYSTER PATTIES.

Put one quart of oysters in a sauce pan with liquor enough to cover them; set it on stove and let come to a boil; skim well and stir in two tablespoons of butter and flour creamed together; a little pepper and salt. Line some patty pans with puff pastry; fill with oysters; cover with paste, and bake twenty minutes in hot oven.

OYSTER COCKTAIL.

Put five small raw oysters in each glass. For twelve persons make a sauce of seven teaspoonfuls each of prepared horseradish, tomato catsup and vinegar, ten teaspoonfuls of lemon juice, one teaspoonful of tobasco sauce. Mix this dressing thoroughly and put an equal quantity into each glass containing the oysters. Both oysters and dressing must be served ice cold.

OYSTERS WITH MUSHROOMS.

Boil fifty oysters in their own liquor; make a rich drawn butter sauce as for boiled fish. Take the oysters

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and put them into the sauce with onion, parsley and nutmeg to taste (we rub the dish slightly with a clove of garlic); add one-half can of mushrooms chopped fine, and put into the sauce; allow to cook a few minutes. Cut thick slices of bread; toast and butter; spread with the mixture and serve very hot.
—Mrs. I. B. Herndon.

INDIAN KEDGERIE.

Take equal parts of halibut and boiled rice with Spanish red peppers and cream sauce. In mixing, the halibut, which must be well cooked, is stirred with rice and cream sauce into red peppers. This recipe obtained in India by Mrs. Clinton Locke.

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MEATS AND POULTRY

CANNELON OF BEEF.

Two pounds of lean meat, ground fine; two beaten eggs, two teaspoons salt, one-quarter of a teaspoon of pepper and a quarter of a teaspoon of celery salt, one even teaspoon of mixed herbs, one teaspoonful chopped parsley, a few drops of onion juice, half a cup of cracker crumbs; mix all together and pack into a greased mould. Steam two hours, or set the mould in a pan of water, and bake in the oven one and one-fourth hours. Cover in oven with a greased paper if you have no cover. Two tablespoons of cracker crumbs or flour. (Two tablespoonfuls of cracker crumbs or flour is equal to one-quarter of a cup.) You can use cooked meat also, and if two cups are used, steam one hour and add a cup of water to the cooked meat.

BROWN SAUCE: (for beef). One tablespoon of butter, one large tablespoon of flour, quarter of a teaspoon of salt, one-eighth of a teaspoon of pepper, and an eighth of a teaspoon of celery salt, one teaspoon chopped parsley, one cup of water or milk. Brown the butter, add flour and let brown, add the hot water slowly, stirring all the time. Let boil up, add seasoning and a few drops of onion juice. Let simmer five minutes, strain and turn around the meat.

TO USE COLD BEEF "LEFT OVERS."

One cup meat, chopped fine; one cup hot grits, scanty butter, pepper and salt to taste. Stir together with

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raw egg; if not moist enough add cream; if no gravy can be had when cold, slice and roll in crumbs; then egg and crumbs again and fry quickly in hot lard.

CORNED BEEF HASH.

Use twice the potato to one of meat chopped fine. If one quart is prepared, use a tablespoonful of butter, a tiny bit of onion, salt and pepper to taste; any cold gravies can be used for the moisture; if none can be had use a little hot water (some milk, or cream is better.). Do not stir after the ingredients are mixed, but cover and set back; if enough butter is in a fine brown crust will form.

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MACARONI CROQUETTES.

One pint boiled macaroni well drained of moisture, with one cup thick white sauce, one well beaten egg; season with salt and pepper, with one-fourth to one-half grated cheese; shape when cool; roll in crumbs; dip into egg; again in crumbs; then fry in deep lard very hot.

WHITE SAUCE (for croquettes). Two tablespoons butter, four tablespoons flour, one cup milk, one teaspoon

salt, and dash of pepper.

One cold beef croquette, one cup beef chopped fine, one cup mashed potato, two tablespoons minced parsley, one onion (small); season to taste with pepper and salt; one beaten egg. Mix well; form them; dip into crumbs; then eggs; then crumbs again. Fry in deep lard, very hot, until a delicate brown.

HASHED TURKEY.

Cut the remnants of turkey from a previous dinner into pieces. Boil the bones in a quart of water until the quart is reduced to a pint; then take out the bones and to the liquor in which they were boiled add the gravy, if you have any; if not, a small piece of butter, with salt and pepper; let the liquor thus prepared boil up once; then put in the turkey; dredge in a little flour; let boil once and serve in hot dish.
—Mrs. Stanley Herndon.

CREAMED CHICKEN AND MUSHROOMS.

Cut meat of boiled chicken in small pieces; one tablespoon butter, one and one-half tablespoon flour, one pint milk, one can mushrooms, salt and pepper; melt butter in

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pan, but don't brown; add flour and mix well; add milk and stir until it boils; then add chicken, mushrooms, salt and pepper; stir constantly until thoroughly heated.

Boiled fish and oysters are very good fixed in the same way, leaving out the mushrooms. —Mrs. J. S. Barritt.

CREAMED MUSHROOMS WITH SHERRY.

One cup of blanched almonds, one cup of mushrooms, one cup of cream or sweet milk, one wine glass of sherry. Make a cream sauce; then add the almonds and mushrooms; take off the fire; then add the sherry. Serve this in party cups, hot.

VEAL AND BRAIN CROQUETS.

Two pounds veal, one set brains, two tablespoonsful chopped ham, onion juice, parsley, pepper and salt to taste, two tablespoonsful sifted flour, one tablespoonful butter, one cup milk. Boil milk; rub flour and butter together and pour milk on and let thicken; pour over meat and seasoning, after running through meat grinder. Form croquets; rub in egg and then in sifted toasted bread crumbs.

—Mrs. T. J. Hughes.

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SHEPHERD'S PIE.

Made of Left-overs.

Grind up bits of cold meat; season with onions, and spices if desired; put in a small deep baking pan. Over the top spread a layer of boiled Irish potatoes, mashed fine (cold ones will answer). Moisten the potatoes with a little milk—just enough to make it brown nicely—and put bits of butter over it. Brown in oven. Palatable, nourishing, and inexpensive.

—Mrs. G. C. Tucker.

SCALLOPED TURKEY.

Pick the meat from the bones of cold turkey and chop it fine. Put a layer of bread crumbs on the bottom of a buttered dish; moisten them with a little milk; then a layer of the turkey, with some of the filling; cut small pieces of butter over the top; sprinkle with pepper and salt; then another layer of bread crumbs, and so on until the dish is nearly full; add a little hot water to the gravy left from the turkey and pour over it; then take two eggs, two tablespoons of milk, one of melted butter, a little salt, and cracker

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crums—as much as will make it thick enough to spread on with a knife. Put bits of butter over the top and cover with a plate. Bake three-quarters of an hour. Remove the plate and let bake just before serving.

CREAMED LOBSTER.

One pint lobster, half pint of cream, half pint milk, one heaping teaspoon four, juice of half a lemon, teaspoon of salt, pinch cayenne. Cream butter and flour, adding to it the milk and half the cream; put in the lobster; season and stir until it is smoking hot. Put in the rest of the cream and cook just long enough to heat this; squeeze in lemon juice and serve on buttered slices of toast.

—Mrs. S. B. Herndon.

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With veal: Tomato sauce, mushroom, onion or cranberry sauce.

With mutton: Current jelly or caper sauce.

With boiled mutton: Onion sauce or caper sauce.

With boiled fowls: Cream sauce, onion sauce or cranberry sauce.

With roast lamb: Mint sauce.

With roast turkey: Cranberry sauce, current jelly.

With boiled turkey: Oyster sauce.

With venison or wild duck: Cranberry sauce, or current jelly warmed with port wine.

With roast goose: Apple sauce, grape or current jelly.

With boiled shad: Mushroom sauce, or parsley or egg sauce.

With fresh salmon: Green peas, cream sauce.

Pickles are good with all roast meat; spinach is the proper accompaniment to veal; green peas to lamb.

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—Mrs. Stanley Herndon.

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PICKLES

RAGOUT.

Two gallons chopped cabbage, two quarts green tomatoes shredded fine, five tablespoons black mustard seed, one tablespoon cloves, one and one-half gills salt, one pint chopped onions, a tea cup of sugar, three quarts vinegar,

PICKLE FOR BEEF.

To every hundred pounds of beef take one gallon salt; rub beef and place in tubs or barrels; leave twelve hours; then cover beef well packed with rain water; leave twelve hours; take out the beef and drip it; boil the pickle, adding to every hundred pounds of beef thirteen pounds of salt peter, one-half pound saleratus, two pounds sugar; repack beef and cover with brine, having skimmed pickle while boiling.

—Mrs. Howard Walker.

CHILI SAUCE.

Take twenty tomatoes, eight onions and twelve green bull-nose peppers (seed out), one tablespoon cloves, and allspice mixed, two tablespoons salt, three of sugar and two quarts vinegar. Peel tomatoes and chop ready to cook; chop the peppers and onions ready to cook; put them in kettle with tomatoes and boil one hour and a half.

—Mrs. O. B. Norvell.

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SHIRLEY SAUCE.

Twelve good-sized ripe tomatoes, two large peppers, two onions. Scald and skin the tomatoes; chop onions and peppers very fine; add one cup vinegar, one-half cup sugar, and boil two hours; then add another cup vinegar and boil one hour, or until the mixture does not separate. Add teaspoonful cloves, tablespoonful cinnamon, teaspoonful mace.

COUNT BETS' HASH.

Two cabbages, one and one-half dozen bell peppers, handful small red and green peppers, eight large onions, one teacupful of salt, one teacupful of sugar, 10 cents' worth white mustard seed, 5 cents' worth tumeric, ground all-

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spice, cloves, cinnamon, (small box of each), Worcester sauce; cover with vinegar and boil few minutes until clear. Chop cabbages and peppers fine.

—Mrs. J. S. Barrett.

TOMATO SOY.

One peck of green tomatoes, one-half peck white onions, slice them over night and put layer of onions, tomatoes and then salt. Have ready. half ounce cloves, half ounce all-spice, half ounce mace, quarter ounce nutmegs, one ounce ginger, one ounce black pepper, half pound mustard, half pound mustard seed, one pound sugar. Put into the kettle a layer of spices, then the tomatoes and onions; cover with white vinegar; cook slowly until well done.

—Mrs. H. M. Price.

CUMBERLAND SAUCE.

The rind and juice of one orange, one tablespoon each of currant jelly, raspberry jam and strawberry jam, the rind of one lemon, one wineglass of sherry or madeira.

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MINT SAUCE.

One cup fresh chopped mint, quarter cup sugar, half cup vinegar. Use only the leaves and tender tips of the mint. Let it stand an hour before serving. Use more sugar if the vinegar be very strong.

FRENCH MUSTARD.

One egg, one teaspoon sugar, one teaspoon mustard, half teaspoon flour. Beat all to a cream; then add one tablespoon of vinegar; put on stove and stir until it thickens.

HORSERADISH SAUCE.

Beat a tablespoonful of grated horseradish into one-half cup of melted butter and the juice of one lemon. Beat to a creamy whiteness.

PARSLEY SAUCE.

Chop a handful of parsley and mix it in a sauce pan with two ounces of butter, two ounces of flour, pepper and salt; moisten with half a pint of water and a tablespoon of vinegar. Stir the sauce until it boils and pour over the fish or meat.

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EGG SAUCE.

Beat one cupful of butter and two tablespoons of flour to a cream, and pour over this one pint of boiling water; place over the fire and allow it to come to a boil. Remove and add two chopped hard-boiled eggs.

TARTAR SAUCE.

To half a pint of mayonnaise sauce add two chopped olives, one gherkin, a tablespoon of chopped capers, the same quantity of chopped parsley and two cups of boiling water.

VEGETABLES

RICE.

Have water boiling; put in rice and let cook until tender; take out rice; put in colander and let cold water run through it. Serve immediately. Every grain will stand to itself.

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SCALLOPED POTATOES.

Slice potatoes thin; place a layer in a baking dish; dust with flour; season with pepper, salt and pieces of butter; continue until the dish is full. Finish with cracker crumbs and pour over one cup milk. Bake until well done.

POTATO SOUFFLE.

Wash and bake large smooth potatoes. Cut in halves lengthwise, and, without breaking the skins, scoop out the potato into a hot bowl. Mash; add a tablespoon of butter, a little hot milk, and salt and pepper to taste. Beat the whites of two eggs stiff, and mix with the potato; fill the skins with the mixture, heaping it lightly on the top, and brown.

ITALIAN MACARONI.

Place two pounds of beef, well larded with salt pork strips, and one or two chopped onions in a covered kettle on the back of the stove until it throws out its juice and is a rich brown; add a quart of tomatoes seasoned with pep-

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per and salt and allow this mixture to simmer two hours; boil the desired quantity of macaroni twenty minutes. Place a layer of macaroni in bottom of pudding dish; then cover with some of the mixture; then a layer of grated cheese, and so on in layers until the dish is filled, having cheese on top. This is a delicious dish and takes the place of meat or vegetables.

SWEET PEPPERS STUFFED.

Cut ends off; take out seed; boil until tender; then mix tomatoes, bread crumbs and onions; season to taste; stuff peppers; put ends on; then put a little piece of butter and a few crumbs on top and bake.

FRIED CELERY.

Boil a head of celery until tender; cut to pieces; season with parsley, pepper and salt, and saturate with lemon juice—setting it aside for half an hour. When ready, dip the pieces in batter; fry to a light brown. Properly done once, there will be a demand for a second treat.

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FRIED CUCUMBERS.

Pare them and cut lengthwise (or crosswise) in thick slices; wipe them dry with a cloth, sprinkle with salt and pepper; dredge with flour and fry in lard and butter, a tablespoonful of each, mixed. Brown both sides and serve hot.

EGG PLANT.

Take the pulp from the egg plant, preserving carefully the skin. Place the pulp in boiling water and cook ten minutes—till soft; add half a cup of bread crumbs, butter, a little milk, one raw egg, one grated onion, salt, dash of cayenne; return to skin and bake.

Take one large egg plant, parboil and slice in six or eight pieces; take three eggs, quarter pound cheese, one tablespoonful olive oil or piece of butter size of hen's egg, pepper and salt to taste; lay the slices of egg plant in baking dish and so on until the pan is nearly full; have the mixture on top; bake in moderate oven till well browned; serve hot.

CORN OYSTERS.

Take one ear of best corn, cut the corn off and add one beaten egg, one teaspoon of H. P. flour, salt, pepper to taste.

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Have one teaspoon each of butter and lard boiling hot in frying pan, and drop in the corn mixture in small cawes to resemble oysters and fry brown on both sides. This recipe can be doubled or trebled easily to suit the number of persons to be served.

CANNED CORN WITH NUTS.

Put a tablespoonful of butter in a stewpan. When hot add a small can of corn, a half cup of nut kernels and boil a half hour. Season with salt and pepper.

BREADS

OWENDA BREAD.

Two cups of hot hominy, one large spoon of butter; beat four eggs light and mix in half pint of milk; add this and half pint of scalded meal; batter like boiled custard; put in a deep pan and bake with heat at the bottom.

—Mrs. Wm. L. Roes.

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GOOD TEA BISCUIT.

One teacup of buttermilk or clabber, one quarter teaspoonful of soda in the milk stirred until it foams; pinch of salt, one teaspoonful Royal Baking Powder, one tablespoonful cold lard; mix soft as can be handled; roll out and bake in very hot oven. Be sure the milk is sour, but not stale.

BEATEN BISCUIT.

One quart flour, one tablespoon sugar, one good tablespoon lard, quarter teaspoon soda, not over half teaspoonful baking powder, one teaspoon salt; mix this thoroughly with half cup cold water, and half cup sweet milk off of ice; knead well, then beat twenty or thirty minutes—should be beaten until smooth and blistered. Cut one and one-half inches in diameter; printing the top with fork prongs.

CORN MEAL GEMS.

One cup corn meal, one cup flour, one desertspoon shortening, one tablespoon sugar, half teaspoon salt, two

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teaspoons baking powder; mix with milk, rather thin; then break into this one egg; beat well; bake in shallow gem pans. If sour milk is used, add half teaspoon of soda.

CORN MEAL CAKES.

One pint corn meal, one teaspoon butter, one saltspoon salt, one teaspoon sugar; pour into this mixture boiling milk or water enough to wet the meal. When cool add two eggs, well beaten, and cold milk enough to make a very thin batter.

WAFFLES.

One pint flour, one teaspoonful baking powder, half teaspoonful salt, three eggs, one and one-fourth cups milk, one tablespoonful melted butter.

YEAST.

Wash and boil eight medium sized white potatoes; tie a handful of hops in a piece of thin cloth and boil with the potatoes in two quarts of water. When the potatoes are soft take out, peel, and mash thoroughly. Remove the hops from the water and measure the water, again adding hot water to make the quantity two quarts. Mix the hop water gradually with the mashed potatoes. When the yeast is somewhat cooled put in it half a teacup of sugar and same quantity of salt; when about milk warm, add to it half a teacup of good yeast and put in a warm place to ferment. After it has fermented well (say two days) remove it to a cool place; it need not be corked tightly, and will not sour. One-half teacup of this yeast to one quart of flour.

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RISEN BISCUIT.

One pint milk, half cup lard or butter (half-and-half is good), half cup yeast, one tablespoonful white sugar, half teaspoonful salt. Rise over night, warming the milk slightly, and melting the lard and butter. In the morning roll out into a sheet three-quarters of an inch in thickness; cut into turned cakes; set these closely together in a pan; let them rise for twenty minuts, and bake thirty minutes.

MUFFINS.

One egg well beaten (separately), one level teacup sifted flour, one teacup sweet milk, salt, one and one-half

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tablespoon melted lard, one teaspoon baking powder. Bake in a quick oven and eat as soon as done or they will fall.

Four eggs, one cup sweet milk, two cups flour, one heaping teaspoon baking powder, one teaspoon sugar, butter size of an egg, salt to taste; melt the butter and add it last. This should make sixteen muffins.

BOSTON BROWN BREAD.

One cup good molasses, one cup corn meal, two cups of graham flour, one cup buttermilk or clabber, one teaspoon soda and a little salt; mix well and pour into a well-greased quart pail and steam three hours.

SALLY LUNN.

One cup milk, two eggs, one pint flour, one tablespoon butter, three teaspoons baking powder, two tablespoons sugar.
—Mrs. John Mitchell.

SWEDISH COFFEE CAKE.

Make over night, a stiff sponge with yeast, using milk in place of water. In the morning pour into pie plates, not too thick; sprinkle well with sugar; dot with butter; sprinkle with cinnamon; bake carefully and eat warm.

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POP OVERS.

One cup flour, one cup milk, one egg, a piece of butter size of walnut, a pinch of salt; beat very light and bake in gem pans, double, if necessary.

ROLLS FOR SUPPER.

Make up at 10 A. M., one-quarter cake Fleischman yeast dissolved in one and one-half cups of luke-warm water, one quart flour, two teaspoons salt, one tablespoon sugar, one tablespoon lard. Mix to consistency of biscuit dough with yeast; sprinkle with flour, and set aside until 3:30 p. m.; then work in as much flour as it will take up; knead fifteen minutes; roll out to thickness of biscuit; cut with top of baking powder can; butter top, fold over, butter again; put in biscuit pans and set aside until 5:30; then bake slowly.
—Mrs. John Mitchell.

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Beat two eggs very light in a bowl; add one teacup of clabber, one of water, one of corn meal, a teacup of flour, half teaspoon salt. Just before baking sift in half a teaspoonful of soda and mix well. It is better to grease the griddle with fat bacon than lard. The above will make enough for two or three persons.

SALADS

POTATO SALAD.

One quart boiled potatoes sliced fine, a small piece of onion (scraped); boil two eggs hard; slice the whites with the potatoes; season with salt; mix with any preferred dressing; place in salad dish on bed of lettuce leaves; take the yolk and press through fine sieve over the salad.

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HEART SALAD.

One quart canned tomatoes, one onion, six sprigs parsley, twelve whole black peppers, two sticks celery, one blade mace, six cloves; simmer these for five minutes; strain and add while hot two tablespoons lemon juice, two tablespoons gelatine softened in a little hot water, one teaspoon salt, quarter teaspoon pepper; turn into shallow pan so it will be one and one-half inches thick; chill. Heat a heart-shaped cutter and cut jelly; lay in a bed of lettuce with mayonnaise dressing.

WALDORF SALAD.

Two cups apples cut in small pieces, one cup California grapes cut and seeded, two stalks celery cut fine, two-thirds cup pecan meats broken small; put on lettuce leaf or serve in red apple cups with mayonnaise dressing.

ORANGE SALAD.

Slice oranges (seedless preferred); arrange on lettuce leaves; sprinkle with finely ground pecans. Use any preferred dressing.

MAYONNAISE.

One egg (cooked), juice of half lemon, one egg (raw),

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half teaspoon mustard, half teaspoon salt, half teaspoon sugar; mix the yolk of cooked egg, salt, sugar, and mustard together thoroughly; then mix in the yolk of the raw egg; then work in the oil a little at a time; also the lemon juice and a little vinegar. —Mrs. Mitchell.

CHICKEN SALAD.

Boil the fowl tender and remove the fat, gristle and skin; cut the meat in small pieces. To one cup of chicken put two and one-quarter of celery; mix thoroughly; make mayonnaise dressing, and when ready for use mix thoroughly with chicken and celery. Make dressing as follows: Yolk of four fresh eggs into a cold bowl; add oil, a few drops at a time; when the oil is mixed and assumes the appearance of jelly, put in two teaspoonfuls of dry table salt, and one of mustard, one tablespoon of vinegar. Use one pint of oil and take plenty of time.

—Mrs. Henry Hall., Jr.

COOKED SALAD DRESSING.

Three well-beaten eggs, three tablespoons melted butter, six of milk, half teaspoon each of salt, black pepper, and mustard, and one tablespoonful sugar and half a cup of vinegar. Cook until thick, stirring constantly.

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DRESSING FOR SLAW.

One cup milk, half teaspoon salt, three-quarters cup vinegar, half teaspoon sugar, two eggs, half teaspoon mustard; heat the vinegar; beat the milk into the eggs with other ingredients, and let cook until thick, stirring all the time. —Mrs. J. F. Maney.

COOKED MAYONNAISE FOR SALADS.

Beat thoroughly one egg and to it add a pinch of salt, pinch of ground red pepper, and quarter of a teaspoonful mustard; heat half cup of vinegar and pour over egg, stirring constantly; then put all on stove and cook slowly, stirring all the time until it thickens; set aside until cool and add tablespoonful drawn butter, or olive oil, and half cup of cream.

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SALAD DRESSING.

Three teaspoons sugar, one of mustard, half teaspoon of salt, quarter teaspoon of pepper, one teaspoon of butter, yolks of three eggs, half cup vinegar, one cup of cream; mix dry ingredients; let vinegar get hot, with butter in it; beat eggs light and add dry ingredients; add the whole to the vinegar; let the mixture thicken, but do not let it boil hard. When cold mix with cream which has been whipped stiff.

—Mrs. W. W. Cleveland.

MAYONNAISE.

One teaspoon mustard, yolks of two eggs, half teaspoon salt, two tablespoons either lemon juice or vinegar, a few grains cayenne, one and one-half teacups olive oil. If mixture curdles add the mixture drop by drop to the yolk of another egg.

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EGGS

SCALLOPED EGGS.

Line a baking dish with slices of thin toast; take hard-boiled eggs, slice, place in dish in layers, seasoned between with pepper, salt, and white sauce, having the sauce on top; finish with bread crumbs; brown slightly in oven.

EGG OMELET.

Four eggs, separated; beat yolks very light; quarter teaspoon salt and pepper, four tablespoons milk, and, lastly, the whites beaten stiff; mix thoroughly and pour in well-buttered hot frying pan; place on top of stove two minutes; then cover and put in oven three minutes. On removing turn omelet over with a cake turner and place on hot plate.

SCRAMBLED EGGS.

Dissolve one tablespoon of flour in a little milk taken from a pint that is to be used. Beat well six eggs; add balance of milk and moist flour, salt and pepper; pour in a hot frying pan, with butter the size of a walnut; stir constantly.

SCALLOPED EGGS.

Soak stale bread in milk; work soft and fine; add some minced ham; line muffin tins with this mixture; drop a

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fresh egg in each; dust with cracker crumbs, and put a little piece of butter on each. Bake until eggs are cooked, in a quick oven.

BAKED EGGS.

Grease an old platter; cover the bottom with milk; break raw eggs in this; season with salt and a little pepper; add a little butter; place in hot oven and bake until eggs are set. Serve with toast.

—Mrs. Palmer G. Pillans.

PUDDINGS

IRISH POTATO PUDDING.

One pint mashed potatoes, two and one-quarter cups sugar, one cup butter, four eggs, half goblet wine; strain through seive after mixing; bake as cake.

—Mrs. Palmer G. Pillans.

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PLUM PUDDING.

Very good, but not too rich.

One cup suet chopped fine, two cups raisins, chopped; pint of milk, one egg, one cup sugar, two teaspoons baking powder, flour enough to make stiff batter; boil three hours in pudding boiler. Use both hard and soft sauce, one flavored with vanilla, the other with bitter almonds.

COCOANUT PUDDING.

One cup grated cocoanut half cup bread crumbs, half cup sugar, two cups milk, quarter teaspoon salt, two eggs; soak the crumbs in a little warm milk until soft; then add the rest; pour into a buttered baking dish; set in pan of hot water; bake in hot oven about twenty minutes; stir thoroughly after it has been in the oven a little time; serve hot with cream. Very good.

A VERY GOOD PUDDING.

Two cups bread crumbs, one cup each molasses, hot water, flour and chopped raisins; one teaspoon baking powder, a little citron; place this in a mold and let boil for two

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hours in a pot of boiling water; serve with sauce for plum pudding.
—Mrs. Stanley Herndon.

BUTTERMILK PUDDING.

Two cups of buttermilk or clabber, two cups of sugar, four eggs, three tablespoons of unsifted flour and one tablespoonful of butter; beat sugar and yolks of eggs together; add butter; then part of the milk; the flour sifted and the rest of the milk, and last the well-beaten whites of eggs. Flavor with vanilla. Turn into a pudding dish and bake until it sets.

EGGLESS PLUM PUDDING.

One heaping cup of bread crumbs, two cups of flour, one cup of chopped suet, one cup of molasses, one cup sweet milk, one cup raisins, one teaspoon each of soda, salt, cloves, and cinnamon; mix well and pour into a well-greased two-quart pail, and boil two and one-half hours. Serve with a good wine sauce.

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PARFUIT.

Whipped yolks of five eggs, three-quarters of a cup maple syrup; cook in a double boiler, stirring all the time, until thick; whip the whites of the eggs stiff; whip two cups of cream; put all materials together and freeze in ice cream freezer. This recipe will serve six people.

FINE PUDDING.

Three eggs, one cup sugar, half cup butter, two cups sifted flour; mix, and add one cup of jam or preserves, one teaspoon soda dissolved in three tablespoons sour milk; bake and eat with a sauce.

PUDDING SAUCE: Half cup milk, half cup water, one egg, one tablespoon butter; add lemon just as you pour it up.

JAPANESE COOK'S PUDDING RECIPE.

One cup molasses, one cup chopped suit or butter, one cup milk, two large cups bread crumbs, one cup flour, two eggs, one teaspoon cinnamon, half teaspoon nutmeg, one pint dried figs, one teaspoon soda; dissolve the soda in a tablespoon hot water; mix with milk, and add; beat eggs light and stir in; add flour and beat well; add bread crumbs; butter your mold; turn in the mixture and steam five hours. Serve with wine sauce.

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Cream together a cupful of sugar, half cup of butter; when light and creamy add the well-beaten yolks of four eggs; stir into this one wine glass of wine or brandy, a pinch of salt, one large cupful of hot cream or milk; beat the mixture well; place it in a sauce pan over the fire; stir until it cooks sufficiently to thicken like cream. Be sure and let it boil up once. Delicious!

—Mrs. Stanley Herndon.

RICE PUDDING.

Two quarts of rich milk with 1-2 cup of rice, 1 cup of sugar, a little salt and nutmeg and a half cup of raisins.

Cook slowly on back of stove for two hours, stirring occasionally, and when creamy, brown; just before putting in oven add raisins.

CAKE

SWEDISH APPLE CAKE.

One pint finely rolled bread crumbs, which have been warmed and saturated with butter; place layer of crumbs in baking dish; then a layer of siced tart apples; sugar well; sprinkle with cinnamon; another layer of crumbs, and so on until the dish is filled, usually three of each—crumbs on top. Pour in carefully one cup water. Bake in slow oven until apples are well cooked. Serve with cream or a plain sauce.

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NUT CAKE.

One-half cup of butter, 1 cup of sugar, 1-2 cup sweet milk, 3 eggs, white and yolks beaten separately, 1 1-2 or 2 cups of sifted flour, 1 1-2 or 2 level teaspoonfuls of baking powder, 1-2 cup of chopped nuts, 1-2 grated nutmeg. Bake in moderate oven about 50 minutes.

MOLASSES CAKE.

One cup of butter, 1 cup brown sugar, 1-2 cup molasses, 1 cup milk, 1 1-2 pints of flour, 3 level teaspoonfuls of baking powder and 1 egg, 1 teaspoonful cinnamon, 1-2 teaspoonful cloves.

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PLAIN CAKE.

Cream together 1 cup of butter, 3 cups of sugar, add 6 eggs, 1 cup milk and water mixed, 5 cups of sifted flour 1 heaping spoonful of baking powder. Flour to suit and bake in large, round pan in a moderate oven for an hour to an hour and a half.

LEMON LAYER CAKE.

One tablespoonful of butter, 1 1-2 cups of sugar, 4 eggs. Leave out the whites of three for icing; 3-4 cup of milk, 2 1-2 cups sifted flour, 1 heaping teaspoonful baking powder. Bake in thin cake pans, and put together with boiled iceing.

Iceing—Three cups of sugar boiled with 3-4 cup of water until it threads. Have whipped thoroughly the whites of the three eggs and add boiled sugar very slowly, whipping constantly. Flavor with juice of 1 lemon.

DOUGHNUTS WITHOUT YEAST.

One cup sour milk, two cups sugar, three-quarter cup butter and four eggs well beaten and one grated nutmeg. Flour for a stiff dough with one small teaspoonful of soda. Fry in boiling fat.

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CREAM PUFFS.

Boil together one cup water, half cup butter. While boiling add one cup flour. Stir until smooth. When cool break into it three eggs without beating. Stir. Drop on a pan and bake 25 minutes.

Cream for Iceing—Half cup sugar, one egg, two heaping teaspoonsful flour. Pour this into half cup boiling milk. Flavor when cold. Cut open puffs and fill with cream.

—Mrs. O. B. Norvell

FANCY CRACKERS.

Beat the whites of two eggs lightly, then add one and one-half cups powdered sugar and beat smooth, then add a cup of chopped pecans. Spread on crackers and brown in quick oven.

—Mrs. Jno. Mitchell.

DOUGHNUTS.

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spoonful soda, one cup sugar, two teaspoonsful cream tar-
tar, six tablespoonsful melted lard. No eggs. Fry in boil-
ing lard in a deep dish.

—Mrs. Jno. Mitchell.

DEVIL FOOD.

One cup grated chocolate, half cup milk, one cup brown
sugar, yolk of one egg. Stir all together in a granite sauce-
pan; let it come to a boil and set away to cool.

Cake Butter—One cup butter, two cups flour, one cup
brown sugar, yolks two eggs, half cup milk, two teaspoons-
ful baking powder. Bake in layers in a slow oven. Put
layers together with boiled iceing.

—Mrs. Harvey Jones.

SPONGE CAKE.

Four eggs, one and one-half cups powdered sugar, one
teaspoonful baking powder, two cups sifted flour, three
tablespoonsful warm water, juice and rind of one lemon.

TEA CAKE.

One cup sugar, two eggs, one tablespoonful lard, one
tablespoonful butter, one teaspoonful vanilla; nutmeg;
enough flour to roll.

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CREAM CAKE.

One cup of sugar, one and one-half cups of flour, two
eggs, three tablespoonsful of cold water. Bake in two pans
used for layer cake.

Filling—One pint milk, one egg, two tablespoonsful of
flour, half cup sugar, one teaspoonful of butter. Cook until
like cream.

—Mrs. H. M. Price.

SPONGE CAKE.

Two cups sugar, two light cups unsifted flour, one cup
water, four eggs, one teaspoonful yeast powder.

—Mrs. H. R. Walker.

WHITE MOUNTAIN CAKE.

One pound flour, one pound sugar, half pound butter,
six eggs, one cup sweet milk or water, teaspoonful yeast
powder.

—Mrs. Howard B. Walker.

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LADY BALTIMORE CAKE.

One cup butter, three and one-half cups flour, two cups sugar, one cup sweet milk, whites of six eggs, two level teaspoonsful baking powder, teaspoonful flavoring. Cream the butter, add sugar gradually, beating continuously, then milk and flavoring; next flour into which baking powder has been sifted, lastly the beaten whites of the eggs. Bake in three layer cake pans.

Filling for Same—Dissolve three cups sugar in one cup water; boil for awhile; after it threads pour this slowly over the stiffly beaten whites of three eggs; stir continuously. Add to this one cup chopped raisins, one cup chopped nuts (pecans preferred). Besides putting between the layers, ice top and sides of cake.

CHOCOLATE LAYER CAKE.

(Also called "Devil Cake.")

Half teaspoon rich milk, one egg (the yolk), quarter of a cake of chocolate. Boil the above ingredients together till thick. Set aside, and when cold add one tea cup sugar, one tablespoon butter, half tea cup milk, two cupsful flour, two teaspoons Price's Cream Baking Powder (sifted into the flour). Flavor with vanilla and bake in layer tins.

—Mrs. J. T. Poe.

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WHITE CAKE.

Two cups sugar, three-quarters cup butter, whites of eight eggs, one cup sweet milk and four cups flour, with two teaspoonsful yeast powder. Cream sugar and butter together, add the milk, next the flour with the yeast powder. Lastly fold in the well beaten whites and flavor with almond.

COTTAGE GINGER CAKE.

One cup butter and lard mixed and melted together, add one cup good molasses, one cup sugar, one cup cold water, two well beaten eggs, two large tablespoonsful ginger and four cups of flour, to which must be added three teaspoonsful yeast powder. Bake in moderate oven.

THREE LAYER CAKE.

Half cup butter, one cup granulated sugar, half cup water, one and one-half cup flour before sifted, one and one-

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half teaspoonsful baking powder, half teaspoon flavoring, four eggs, leaving out one and one-half whites for icing. Cream butter and sugar until very light, then drop in one egg at a time and beat well. Do not separate the eggs. When all the eggs are in, add flour and water alternately, then put in flavoring, and last, add the baking powder with about at teaspoonful of flour. Bake in quick oven, beginning with a pan of cold water at the top. When sufficiently risen, take water out and let brown.

Icing—One and one-half cups granulated sugar, half cup cold water. Put to the side of stove and stir until sugar is dissolved, then boil fast. Have eggs beaten stiff and pour syrup over and beat until cold and fluffy. Flavor with fresh lemon.

This quantity will make 26 small cakes.

—Mrs. J. S. Barrett.

HARIGOLD CAKE.

Two cups sugar, 1 light cup of butter, four eggs, three cups of sifted flour, one cup of milk, two light teaspoons yeast powder. Cream flour and butter together, add yolks of eggs beaten with the sugar, then add the milk; then the whites of eggs beaten to a stiff froth; then add the yeast powder last. It is best to bake this cake in layers in a quick oven.

—Mrs. J.T. Poe.

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WAFERS.

One egg, tea cup of flour (level, not sifted), one tablespoonful corn meal, three tablespoonsful milk, two tablespoonsful melted butter, half teaspoon baking powder, half teaspoon sugar. Sift flour and meal, mix with milk until stiff enough to drop from spoon. Grease the irons but once.

GINGER SNAPS.

One cup brown sugar, one cup molasses, half cup butter, half cup lard, two teaspoons ginger, one tablespoon soda, six tablespoons vinegar. Put soda in vinegar, mix with other ingredients and add flour enough to roll very thin.

SUGAR COOKIES.

Four eggs, two cups sugar, one cup shortening, three spoons baking powder; flour enough to roll.

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MOLASSES CAKE.

Two eggs, half cup sugar, two-thirds cup shortening, three cups flour, one teaspoon cinnamon and some nutmeg. Mix all together and add one cup boiling water in which is dissolved two teaspoons soda. Add fruit if desired. Always sure.

SPONGE CAKE.

Three eggs, one cup sugar, one cup flour well sifted, one teaspoon baking powder. Beat eggs and sugar; add flour with small pinch of salt and beat well; add one-third cup boiling water. Moderate oven.

CAKE.

Half cup butter, one and one-fourth cup sugar, one cup milk, three eggs, three cups flour, two teaspoons baking flour.

Filling.—One lemon juice and a part grated rind, two tart apples, one egg, one small cup sugar. Cook firm.

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CAKE CHEAP.

One cup sugar, one tablespoon butter, two eggs, three-quarters cup milk, one and two-thirds cups flour, one and one-half teaspoon baking powder.

Filling.—Pulverized sugar moistened with lemon juice, with a little grated rind.

SUNSHINE SPONGE CAKE.

Whites of seven eggs, yolks of five eggs, one cup fine granulated sugar, one scant cup flour measured after sifting five times, one-quarter teaspoon cream of tartar; flavoring. Beat yolks until thick and set aside; add pinch salt and cream of tartar to the whites and beat very stiff; add sugar; beat well, then add flavoring and beaten yolks; beat lightly and stir in flour. Bake in tube pan in a moderate oven 40 or 50 minutes. Invert to cool. Makes a large cake.

PECAN CAKE.

One pound butter, two teaspoons baking powder, one pound sugar, twelve eggs, one pound flour, half glass whiskey, one pound pecans. Beat butter and sugar together; add yolks, then flour slowly, a little of the whites, the whis-

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key, pecans (floured), and the rest of the whites last of all. Bake slowly but not too long.

—Mrs. John Mitchell.

SAFE GINGER CAKE.

Two and one-half cups flour, one cup black molasses, half cup sugar, one teaspoonful ginger, one cup boiling water; two eggs; half cup butter; one teaspoonful cinnamon; one teaspoonful of soda. Beat together the sugar and butter, then add flour, molasses spice and soda dissolved in the boiling water. Last of all the eggs well beaten, but not separated. Serve hot with sauce.

CAKE.

One and one-half cup sugar, half cup sugar (full), one cup sweet milk, two cups flour, two teaspoons baking powder, two eggs. Cream butter and sugar; add yolks of eggs, then milk and flour. Lastly whites of eggs well beaten. Vanilla.

—Mrs. J. T. Inge.

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GINGER CAKE.

Three cups of flour, one cup of molasses, one cup of sugar, one cup of lard and butter mixed, four eggs, one teaspoonful of soda dissolved in a cup of buttermilk, pinch of salt, grated lemon peel, two tablespoonsful of ground ginger, one teaspoonful of cinnamon, pinch of cloves. Cream butter and lard together, beat in egg, then molasses and sugar, flour and spice, milk and soda last. Either with or without sauce.

PIES

SWEET POTATO PIE.

To one pint of mashed boiled potatoes use four eggs, reserving the whites for meringue; one cup sugar, one tablespoonful butter, one cup sweet milk. Flavor to taste.

COCOANUT PIES.

Four eggs, one and one-half cups sugar, two cups of sweet milk, or enough milk with the cocoanut milk to make two cups, and three cups of grated cocoanut. Grated rind

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and juice of one lemon. Beat the yolks of the eggs and sugar together; add one large tablespoonful of butter, then the milk, next the cocoanut and rind and piece of the lemon, and lastly the well beaten whites of the eggs. This quantity makes two thick pies.

LEMON PIE.

Two tablespoonfuls of flour, 2-3 cup of water, 1 cup of sugar, yolks of 3 eggs and 1 lemon. Line a pine plate with crust, fill with the mixture and bake in a quick oven. Whip whites of eggs very light, add 3 teaspoonfuls of sugar and brown.

LEMON PIE.

Yolks of five eggs, whites of two eggs, one and one-half cups sugar, quarter cup butter, juice of three lemons, rind of two lemons, one tablespoon sifted flour; cover with the whites of three eggs beaten stiff with one tablespoon of sugar to each white.

—Mrs. H. M. Price.

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LEMON PIE.

Five eggs, half pound butter, half pound sugar, three lemons, one tablespoon sifted flour. Stir sugar and butter together; add yolks and one white of eggs, grated rind of three lemons and juice of two lemons; add the flour mixed with a little water. Bake paste before putting in the mixture until white. Put in custard and bake slowly. Put meringue on top.

LEMON PIE.

Six eggs, four tablespoonsful of flour, two lemons, three cups of sugar. Cream together six yolks and one white. Add flour and juice and grated rind of lemon. Use five whites for meringue.

LEMON PIE.

The yolks of eight eggs beaten very light, three-quarters of a pound of sugar, half pound of butter well creamed. The juice of three lemons and the grated rind of two lemons. Bake in puff paste.

—Miss Kernochan.

LEMON PIE.

Four eggs, one and one-half cups sugar, half cup sweet milk or cream, a large tablespoonful of butter and two tablespoonsful sifted flour. The juice of three lemons and grated rind of one. Beat yolks and sugar together; add

butter, then flour, sweet milk and rind and juice of the lemons. Lastly the well beaten whites. This quantity makes two thick pies.

LEMON PIE.

Grate rind of two lemons, add one and one-half cup sugar, two heaping tablespoons unsifted flour and one of corn starch. Stir; add yolks of three eggs, juice of lemons, a piece of butter and two cups of water. Cook in double boiler until thick; pour into deep pie tin lined with pastry. Bake and spread on top whites of eggs beaten stiff with three tablespoons sugar. Brown lightly.

JELLIES

WINE JELLY.

One box Kurd gelatine, half pint cold water, one quart boiling water, one and one-half cups sugar, half pint wine, light tablespoon whole cloves, two sticks cinnamon, two blades mace, half grated nutmeg. Soak the gelatine in the cold water two minutes, add one quart boiling water and sugar; stir until dissolved and let boil five minutes. Put the juice of two lemons in also. When nearly cool, add the wine.
—Mrs. Henry Tonsmeire.

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APRICOT JELLY.

One quart can apricots, one box gelatine, large size, two cups sugar, half pint sherry. Drain the apricots and skin with a silver spoon. Measure the syrup and add sufficient water to make one and a half pints. Add sugar. Cover the gelatine with cold water and let stand for half hour. Boil the syrup and water and sugar together for five minutes. Skim carefully, add gelatine; stir until dissolved. Pour the boiling syrup on the apricots. When cool add wine and put it on the ice to jelly.

—Mrs. Henry Tonsmeire.

JELLIED PEACHES.

Soak half box gelatine in half cup of cold water until soft. Drain the liquor from one can peaches, add one cup sugar, juice of two lemons, also enough boiling water to

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make three cups in all. Stir over the fire until sugar, etc., is dissolved. Strain and pour a little into a mould. When hard, place a layer of peaches; repeat until all is used. Set away to cool. Serve with whipped cream or boiled custard. To take from mould, wrap with hot cloth.

FIG PRESERVES.

Weigh and cover the figs with rather strong alum water and let stand two to three hours. Rinse off in clear water and pour in the boiling syrup. Make the syrup, allowing to each pound of fruit one pound of sugar, to each four pounds of sugar put one pint cold water. Skim the syrup before putting in the fruit. After the figs come to a boil, skim well, then put in flavoring, lemon sliced very thin and a little stick cinnamon, and cloves. If there is twelve or fifteen pounds of fruit, boil for an hour, then remove fruit, boil syrup one hour, and after returning fruit, let it boil slowly for an hour longer.

—Mrs. B. M. Maury.

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ICES AND ICE CREAM

SHERBET.

One quart milk, three lemons, one and one-half cups sugar. Dissolve sugar and milk to a mush and freeze a little, then add juice of lemons.

PHILADELPHIA ICE CREAM.

One pint milk, one cup sugar, one pint cream, one cake gelatine. Soak gelatine in little extra cold milk; mix milk and sugar, add strained gelatine and flavoring. Put in freezer and freeze to mush, then add cream, which has been whipped to a stiff froth. Half pound powdered macaroons good flavor.

PINEAPPLE GEM.

Two small cans grated pineapple, one quart water, four large lemons, one pint milk, two eggs (whites). Mix the lemon juice, water and pineapple and make very sweet. Add the well beaten whites of the eggs; freeze. After it starts to freezing add the milk.

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MILK SHERBET.

One quart milk, three-quarters cup sugar, one egg (white), three-quarters cup lemon juice. Put milk on with peel of three lemons and let it cook to a scald. Leave the peel in it until ready to freeze. When it begins to freeze put in the lemon juice (strained) after sugar has been thoroughly dissolved in it with a little water. Add the white of egg beaten up light.

—Mrs. V. E. Mitchell.

CHOCOLATE ICE CREAM.

Two cups milk (scalded), one tablespoon flour, third cup boiling water, one and one-third cup sugar, one egg, one-eighth teaspoon salt, two squares Baker's chocolate, one pint cream, one pint milk, vanilla. Sift flour into one cup sugar; add salt and egg, then the scalded milk. Cook till it thickens. Melt chocolate in double boiler; add the one-third cup of sugar and the water; add this to custard; strain and cool. Before freezing, add milk and cream.

—Miss Agnes Blake.

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PHILADELPHIA ICE CREAM.

One pint of milk and one pint of cream, one cup of sugar and one tablespoon of gelatine, half tablespoon of vanilla, half of a pound of macaroons dried and ground fine. Soak the gelatine till soft in a little cold milk. Dissolve it with an extra one-half cup of warm milk. Mix the milk and sugar together; add the strained gelatine and the powered macaroons. Put it into freezer. Freeze to a mush. Add the cream, which has been whipped to a froth. Continue turning the freezer till stiff; remove paddle, scrape down cream. Put a cork in hole and let stand till ready to serve.

Use three pounds of salt to ten pounds of ice.

CHOCOLATE SAUCE FOR ICE CREAM.

Four squares of chocolate grated, one cup of brown sugar and half cup sweet milk. Stir over a moderate fire and cook until a little thick when dropped in cold water. Serve hot over vanilla ice cream.

CANDIES

SUGAR CANDY.

Six cups of sugar, two cups of water, one-quarter cup of vinegar, one tablespoonful of butter. Boil without stirring. Pull as soon as it can be handled, using the fingers but not the hands. Pull rapidly.

WALNUT CREAMS.

Take one cupful of granulated sugar, add just enough water to moisten not melt the sugar; boil until full of bubbles, then drop into water if it hardens; pour into a buttered or dampened platter. Add a little vanilla, just a few drops. Stir with a wooden spoon or paddle until like dough. Take a little piece in your hand, mold into a round ball, then press into it the half of an English walnut, or if you prefer, put a half on each side. If the walnuts are cracked on the seam they will come out of the shell better. Extract cochineal added makes a pretty pink color.

—Mrs. G. C. Tucker.

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CHOCOLATE FUDGE.

Two and one-half squares chocolate (Baker's), two cups sugar, milk enough to dampen sugar. When mixture comes to a boil, add teaspoonful butter. Boil until it hardens when dropped in water. Beat until almost hard, then pour into buttered dish. Cut in squares before it gets too hard. Flavor with vanilla if desired.

—Mrs. G. C. Tucker.

CREAM NUT CANDY.

Two cups sugar, one cup milk, one teaspoonful butter. Boil ingredients until it hardens when dropped in water; just before taking off add cupful of chopped nuts and teaspoonful vanilla. Beat until it hardens; pour in buttered dish. When well set, cut in squares.

—Mrs. G. C. Tucker.

DIVINITY FUDGE.

Two cups sugar, one cup (Karo) corn starch, one cup water. Boil together until it hardens when dropped in water. Add one cupful of nuts, raisins or fruit

scraps. Beat the whites of two eggs to a froth and pour the candy over it slowly, heating all the while as for icing. Continue to beat until your arm breaks, and if you can get some one to do the same it will be better. Pour into buttered dish. Cut into squares. Wrap in buttered paper.

—Mrs. G. C. Tucker.

FUDGE.

Two cups sugar, one cup milk, one tablespoonful butter, one tablespoonful cocoa, one teaspoonful vanilla. Boil for fifteen minutes and take off fire and beat; put back on fire and let it come to a boil and if creamy looking pour out on buttered dish. If nuts are to be added put in a cupful chopped nuts just before pouring out. If white fudge is wanted, omit the cocoa.

—Mrs. T. J. Hughes.

DIVINITY CANDY.

Half cup corn syrup, one cup water, three cups brown sugar, three eggs (whites), two tumblers nuts. Cook until like boiled icing and beat into the whites of eggs. Then add nuts; put in buttered dish and cut into squares.

PEANUT CANDY.

Two cups sugar wet thoroughly with milk. Cook until it strings. Then pour over shelled peanuts.

—Miss Kate Middleton.

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COCOANUT CANDY.

Three teacupsful of sugar, a lump of butter almost the size of a hickory nut, and a small sized cocoanut grated. Just cream the sugar with water and let boil with butter until almost ready to pull. Then take off the fire and beat until you see it turning back to sugar. Then stir in the grated cocoanut.

PEANUT BRITTLE.

One cup of peanuts, one cup of sugar. Put sugar in boiler and stir until melted, then stir in peanuts and pour on a buttered marble, then roll it with a rolling pin.

PEPPERMINT DROPS.

Let one cup of granulated sugar and one-quarter cup of boiling water boil vigorously five minutes. Do not stir

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after the sugar is melted and syrup boils. Remove from fire, add about six drops of oil of peppermint or about twice as much peppermint essence, and beat until the mixture becomes creamy. Drop in rounds from the tip of a spoon onto oiled paper to cool. When the mixture becomes too thick to drop from the spoon, add a tablespoonful of hot water and reheat. Then finish dropping into rounds. The mixture may be tinted a delicate green with leaf-green color paste. This is the simplest way of making this confection.

MISCELLANEOUS

STRAWBERRY SHERBERT.

Strain two quarts of strawberries through a cloth; to the juice add one quart of water, the juice of three lemons, and three cups of sugar. Freeze hard, and it is delicious. Stew the remains of berries for cake filling.

—Mrs. Ellerbe.

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MR. HASTES WELSH RAREBIT.

One heaping teaspoon dry mustard, one heaping teaspoon salt, one pinch red pepper; mix thoroughly and pour one after-dinner coffee cup of Worcester sauce; one pound fresh cheese; pour into chafing dish and heat, adding the cheese thoroughly crumbled.

—Mrs. J. S. Barrett.

SCALLOPED CHEESE.

In a buttered baking dish alternate bread crumbs with layers of thin slices of cheese. To the crumbs add celery salt or chopped celery, pepper and small pieces of butter; crumbs last. Add a well beaten egg and half pint of milk. Bake in hot oven.

CHEESE SANDWICHES.

One cup grated cheese, one hard-boiled egg, one tablespoon butter, one tablespoon vinegar, one tablespoon mustard; a little salt and pepper; cream all the above thoroughly and spread on thin slices of bread.

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CHEESE STRAWS.

Half cup grated cheese, half cup butter, three tablespoons milk, one teaspoon salt; cream the cheese and butter together; add milk, salt and red pepper and enough flour to roll.
Mrs. John Mitchell.

CREAM TOAST.

Put one quart milk in double boiler, heat; one piece butter size of large egg and one large tablespoon flour well worked together; add to the milk also a pinch of salt; cook well, stirring often. Dip the crust of toast very lightly in hot water; fill a dish, first a slice of toast, then dressing, and so on until all is used.

BAKED CRABS.

Six crabs, three eggs, two cups of milk, one tablespoon of melted butter, one tablespoon of flour, red pepper and salt, one onion boiled until tender; mix ingredients; put in shells; add bread crumbs on top; cook and serve hot.

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FISH A LA CREME.

Boil a firm fish; pick to pieces, removing all bones; mix one pint of cream or milk with two tablespoonsful of flour, quarter pound of butter, salt, and one onion; set on the fire and stir until thickness of custard; fill a baking dish with alternate layers of fish, cracker crumbs, and the cream, and bake twenty-five minutes. Slice lemon on top.

APPLE SAUCE.

Peel and slice apples and cook until tender in just enough water to cover the apples when first put on; add just a tiny pinch of soda when put on to cook to take acid taste off; when all cooked add teacup of sugar; cook just a few minutes longer. When turned into dish, grate a little nutmeg over the top.
—Mrs. S. J. Daugherty.

LEMON MARMALADE.

Take any number of lemons; say six or nine; slice thin, taking out the seed. To each pound of sliced fruit add two and one-half pints cold water and let stand twenty-four hours. Then boil until chips are tender; pour into earthenware bowl and leave until next day; then weigh and

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to every pound of boiled fruit add one and one-half pounds sugar. Boil until syrup is thick or jellied, and chips are transparent.
—Mary Palmer, (New Orleans.)

CUMBERLAND SAUCE.

One teaspoon of Worcestershire sauce, one saltspoon of salt, a dash of cayenne pepper. Pass all through a sieve. Serve either hot or cold.

MINCE MEAT.

Four pounds of lean, cold boiled meat chopped fine, 9 pounds of apples chopped fine, 1 1-2 pounds of suet chopped fine, 3 pounds of raisins, 2 pounds of currants, 1-2 pound of citron sliced fine, 5 pounds of sugar, 3 teaspoonfuls of ground cloves, 10 teaspoonsful of ground cinnamon, 5 teaspoonsful of ground mace, 5 tablespoonsful of salt, 1 quart of cider and vinegar mixed with 1 quart of molasses.

MINCE MEAT.

Two pounds beef suet, one and one-half pounds beef heart and tongue, four pounds apples, two pounds raisins, two pounds currents; one citron, two nutmegs, half ounce cloves, one ounce mace, one wine glass of rose water, one quart wine, one quart French brandy, two pounds powdered sugar, one teaspoonful of salt.

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MINCE MEAT.

Four pounds tongue, two pounds suet, three pounds raisins, seven pounds white sugar, two pounds candied orange peel, six fresh lemons, six nutmegs, two ounces cinnamon, one ounce cloves, two ounces allspice, one ounce mace, twelve apples, two quarts brandy. Add cider when baking.
—Mrs. Wm. P. Pope.

STRAWBERRY OR PEACH SHORT CAKE.

One tablespoon sugar, two tablespoons shortening (one-half butter and one-half lard), three-quarters cup milk, yolks of three eggs, three even teaspoons baking powder, two cups flour. Divide into four pieces: roll each size of pie plate. Bake two on each plate buttered between. When cool, beat whites of two eggs stiff with a little pulverized sugar. Spread each piece, place two together with either strawberries or sliced very ripe peaches between and top. Fruit

must be well sprinkled with sugar. Served with or without whipped cream.

BLANC MANGE.

One quart milk, whites of two eggs, half ounce gelatine. Sweeten to taste and put on with eggs to boil. Flavor.

Lemon Cream (for it)—Half cup water, juice of two lemons, whites of four eggs, one cup sugar, yolks of six eggs. Beat sugar and eggs together. Add lemon juice and water. Cook until it thickens.

—Mrs. V. E. Mitchell.

CHOCOLATE BLANC MANGE.

One pint milk, one square chocolate, half cup sugar, two tablespoons gelatine dissolved in one-third cup water, pinch salt, small teaspoon vanilla extract. Put milk, sugar and salt on together. When it comes to a boil, add gelatine slowly. Melt chocolate in double boiler and one-third cup of boiling water. When perfectly smooth add milk slowly. Strain and cool.

—Mrs. Henry Tonsmeire.

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BREAD PUDDING.

One pint milk, half cup sugar, half pint bread crumbs, three eggs, teaspoonful butter. Boil milk and pour over bread crumbs. When cold, cream sugar and butter together, beat the yolks, add one white and add to rest of mixture. Flavor with vanilla. Bake. Put maringue on top.

—Mrs. V. E. Mitchell.

CHARLOTTE RUSSE.

One quart of cream, quarter of a box Nelson's gelatine, three-quarters of a tumbler of fresh milk, whites of six eggs, teaspoonful of vanilla, three-quarters of a cup of pulverized sugar. Whip cream and sugar together to a stiff froth. Add stiff beaten whites of eggs, dissolve the gelatine in the milk, whip into mixture. Add extract.

CHARLOTTE RUSSE.

Whites of five eggs, one pint cream, quarter box Nelson's gelatine, one coffee cup sugar, one tablespoon vanilla. Whip cream and sugar together until thick. Add whites well beaten, then gelatine when cool. Whip well.

—Mrs. H. M. PRICE.

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CHARLOTTE RUSSE.

One quart cream, five eggs, three-quarters of a box of gelatine, one tumbler of sugar. Beat the yolks of the eggs and sugar together very lightly and flavor to taste with wine, vanilla or lemon. Pour into this the cream whipped. Dissolve the gelatine in a cup of warm water and when cool add it to cream. Stir in the whites of eggs, which have been beaten to a stiff froth. After this begin to thicken and pour into moulds lined with lady fingers or strips of sponge cake.

CHARLOTTE RUSSE.

Half pint milk, one egg, one teacupful of granulated sugar, one box gelatine, one pint cream, vanilla and sherry. Make a custard of half pint of milk, one egg and a teacupful of granulated sugar and let it stand until cold. (In cold weather use the custard milk warm). In cold weather take half box of Cox's gelatine, 20c. size; in warm weather nearly a whole box, and cover well with cold water, about a gill, and let it stand for an hour. When ready to use it, set the vessel it is in on the stove in boiling water, and stir the gelatine until it dissolves; then pour it slowly into the custard through a wire sieve, stirring the custard as you pour it in. Have a pint of cream well beaten, and into it stir the custard very slowly. When well mixed, add the flavoring to taste. When stiff put into mould or bowl lined with lady fingers. Keep in a cool place until ready to serve.

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BOILED ICEING.

One cup granulated sugar, five tablespoonsful water and a pinch of cream tartar, white of one egg. Boil sugar and water covered for a few minutes and cook until it feathers from the spoon. Pour over the egg, which is only partially beaten, and beat until stiff enough to spread on the cake. Add lemon juice to flavor and whiten the icing.

CHOCOLATE ICEING.

Two squares grated chocolate, five tablespoons powdered sugar, three tablespoons boiling water. Stir over a moderate fire and cook until smooth and glossy.

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